

FIRST COURSE (SELECT ONE)

EGGPLANT SHAKSHUKA

Fried eggplant cubes, onion, peppers with tomatoes

FRIED CALAMARI

Fried calamari with homemade tartar sauce

SHEPHERD'S SALAD

Cucumber, tomatoes, parsley, red onion with red vinegar-olive oil dressing.

ARTICHOKE

Braised artichoke, fresh dill, carrot and lemon

HUMMUS

Mashed chickpeas with tahini, lemon juice, garlic, cumin

SHRIMP SAUTÉ

Shrimp, tomatoes, peppers, fresh basil

SECOND COURSE (SELECT ONE)

LAMB CHOPS

Char grilled lamb chops served with mashed potato and steamed vegetables

CHICKEN MIXED GRILL

Combination of chicken adana, chicken shish, chicken chops

SHISH KEBAB

Lamb Or Chicken

ADANA KEBAB

Hand-minced lamb (or chicken) mixed with red pepper then grilled

GRILLED SALMON – OPTIONAL

Grilled steak cut organic salmon

THIRD COURSE (SELECT ONE)

SEMOLINA CAKE

Orange flavored single-layer of soft semolina sponge cake in light syrup

BAKLAVA

Rich, sweet pastry made of layers of filo filled with chopped pistachio.



LUNCH MENU \$30

FIRST COURSE (SELECT ONE)

HUMMUS

*Mashed chickpeas with tahini, lemon juice,
garlic, cumin*

SHEPHERD'S SALAD

*Cucumber, tomatoes, parsley, red onion with
red vinegar-olive oil dressing.*

EGGPLANT SHAKSHUKA

*Fried eggplant cubes, onion, peppers with
tomatoes*

FRIED CALAMARI

Fried calamari with homemade tartar sauce

SHRIMP SAUTÉ

Shrimp, tomatoes, peppers, fresh basil

SECOND COURSE (SELECT ONE)

BUTCHER BURGER

*Beef burger with cheddar and caramelized
onions*

KOFTE KEBAB

*Lamb patties mixed with garlic, onion, and
cumin then char-grilled*

LAMB SHANK

*Covered with grilled eggplant and cooked
with tomato sauce*

SHISH KEBAB

Lamb Or Chicken

GRILLED SALMON – OPTIONAL

Grilled steak cut organic salmon

COMPLIMENTARY (SELECT ONE)

BAKLAVA



*Rich, sweet pastry made of layers of filo
filled with chopped pistachio.*

BAKED RICE PUDDING (SUTLAC)

*The pudding is cooked on the stove; the clay
cups are baked in the oven until the tops are
very brown*